

## Curry Night

### Starters

<b>Onion Bhajis (V)</b> Served with raita and a salad garnish	£6.00
<b>Battered Paneer (V/VE/GF)</b> Marinated in spicy tikka masala and deep fried	£8.00
<b>Grilled Lamb Kofte</b> Served with mint yoghurt, flatbread and green chillies	£9.00
<b>Vegetable Samosas (V/VE)</b> Served with mint yoghurt	£7.00
<b>Fried King Prawns (GF)</b> Marinated in spicy tikka masala and deep fried	£10.00

### Mains

<b>Cauliflower, Lentil, Chickpea and Sweet Potato Curry (V/VE/GF)</b>	£11.00
<b>Sri Lankan Chicken Curry with Coconut Milk (GF)</b> Slightly spicy, tangy, aromatic	£12.00
<b>Lamb Biryani with Spinach and Squash (GF)</b>	£15.00
<b>Curried Goat (GF)</b> Cooked with Chef's own blend of herbs and spices, topped with mango salsa	£17.00
<b>Beef, Fennel, And Butter Bean Curry with Lentils (GF)</b>	£15.00
<b>Butter Chicken (GF)</b> Indian chicken makhani	£14.00

### Sides

Raita	£1.50	Boiled rice	£3.00
Indian salad	£1.50	Pilau rice	£3.25
Mango chutney	£1.00	Mushroom rice	£3.50
Mint yoghurt	£1.50	Pea and spinach rice	£3.50
Lime pickle	£1.00	Naan bread	£3.00
Poppadum	£1.00	Garlic naan	£3.00
Saag aloo	£4.00	Chilli coriander naan	£3.00

GF Gluten Free, DF Dairy Free, VE Vegan, V Vegetarian, --\* available on request

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY DIETARY REQUIREMENTS

## *Room for dessert?*

Please see Specials boards for today's dessert options

### **Selection of ice cream and sorbets**

Please ask a member of the team for today's choices

### Upcoming evenings

Festive Feast – Friday 12<sup>th</sup> December

Wassail – Friday 23<sup>rd</sup> January

Function rooms and the House of Cider are bookable throughout December for parties and events.

Follow the QR code to see our full range of menus.



\* GF Gluten Free, VE Vegan, V Vegetarian, --\* available on request

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY DIETARY REQUIREMENTS